

MENY

SNACKS

GRILLET FOCACCIA pisket smør (melk, gluten)	65,-
MARINERTE OLIVEN (sulfitt)	85,-
ARANCINI sprø risottoboller med mozzarella og basilikummajones (egg, melk, gluten, sennep)	110,-
SØTPOTETFRIES spicy bacondip og trøffelmajones (egg, sennep, sulfitt)	115,-

KLASSIKERE

CHÈVRE rødbeter fra Fredskjær Gård, rosmarinhonning fra Son Spa, syltet sopp, grillet focaccia (melk, gluten, sulfitt)	255,-
REKESMØRBRØD dillmajones, egg, sitron, syltet løk, grillet ciabatta (egg, gluten, melk, skalldyr, sennep)	295,-
CÆSARSALAT kylling, bacon, romanosalat, parmesan, krutonger (egg, melk, gluten, fisk, sennep, sulfitt)	315,-
MOULES FRITES rød karri og kokosmelk, pommes frites, aioli (egg, fisk, bløtdyr, melk, selleri, sennep, sulfitt)	335,-
BIFFBURGER cheddar, urteaioli, løk, kålsalat, pommes frites (egg, melk, gluten, sennep, sulfitt)	335,-
FISKESUPPE dagens fangst av fisk og skalldyr i kremet hvitvinsaus (melk, fisk, bløtdyr, selleri, skalldyr, sulfitt)	345,-

FORRETTER

KVEITE TATAKI syltet kålrabi, chorizomajones, tang fra Lofoten (sulfitt, egg, fisk, sesamfrø, sennep)	185,-
KASTANJEMOUSSE smørstekt brioche, tyttebær, syltet løk, cornichons, pistasj (melk, sulfitt, egg, gluten)	205,-
KRABBETOAST syltede stikkelsbær, agurk, dill (melk, sulfitt, egg, gluten, sennep, skalldyr)	235,-

HOVEDRETTER

BUTTERNUT SQUASHKROKETT soltørkede tomater, bønner, løksauté, fetaost (egg, gluten, melk, sulfitt)	295,-
RIBBE selleripuré, kimchi, eple, szechuansaus (melk, gluten, sulfitt, fisk, selleri)	395,-
SKALLDYRSRISOTTO dagens skalldyr i kremet risotto med hvitløk og chili (melk, sulfitt, fisk, selleri, bløtdyr, skalldyr)	425,-
GRILLET ENTRECÔTE ristede vintergrønnsaker, béarnaise, pommes frites (egg, melk, gluten, fisk, sulfitt)	525,-

DESSERTER

SON SPAS UTVALG AV PETITS FOURS (melk, gluten, egg, nøtter)	145,-
BJØLSUND BLÅ fra Rygge meieri. Aprikos, Son Spas honning, valnøtter, urter (sultiff, melk, gluten, nøtter)	165,-
KARDEMOMME CRÈME BRÛLÉE rårørte tindved (melk, sulfitt, egg)	175,-
SJOKOLADEKAFFE MOUSSE solbærsorbet, kokos (melk, egg)	185,-

APÉRETIFF

Bottega Prosecco Brut	149,-/895,-
Gratien & Meyer Crémant de Loire Brut	165,-/995,-
Champagne Collet Brut	215,-/1 295,-
Hugo Spritz	189,-

ØSTERS FRA HVALER

Sjalottløk, hylleblomstbalsamico
(bløtdyr, sulfitt)
85,-/stk

Hvitvin

Georg Breuer Riesling Charm	169,-/845,-
Franck Millet Sancerre	179,-/895,-
Jean-Marc Brocard Chablis	179,-/895,-
Mar de Frades Albariño	215,-/1095,-

Rødvin

Pierre Ponelle Pinot Noir	169,-/845,-
Arc du Rhône Cotes du Rhône	169,-/845,-
Fontanafredda Raimonda Barbera d ´ Alba	169,-/845,-
Giacosa Fratelli Barbaresco	215,-/1075,-

Rosé

Georg Breuer Spätburgunder Rosé	149,-/745,-
Minuty M Rosé	179,-/895,-

Alle viner inneholder sulfitt

Alkoholfritt

Mineralvann	65,-
Ringi Eplemost	89,-
Lemonade	99,-
Passionfruit Dream	119,-

MENU

SNACKS

GRILLED FOCACCIA whipped butter (milk, gluten)	65,-
MARINATED OLIVES (sulfite)	85,-
ARANCINI crispy risotto and mozzarella balls with basil mayonnaise (egg, milk, gluten, mustard)	110,-
SWEET POTATO FRIES spicy bacon dip and truffle mayonnaise (egg, mustard, sulfite)	115,-

KLASSIKERE

CHÈVRE beets from Fredskjær Gård, Son Spa´s rosemary honey, pickled mushrooms, grilled ciabatta (milk, gluten, sulfite)	255,-
SHRIMP SANDWICH dill mayonnaise, egg, lemon, pickled onion, grilled ciabatta (egg, gluten, milk, shellfish, mustard)	295,-
CÆSAR SALAD chicken, bacon, romano, parmesan, croutons (egg, milk, gluten, fish, mustard, sulfite)	315,-
MOULES FRITES red curry and coconut milk, French fries, aioli (egg, fish, mollusks, milk, celery, mustard, sulfite)	335,-
BEEF BURGER cheddar, herb aioli, onion, cabbage salad, French fries (egg, milk, gluten, mustard, sulfite)	335,-
FISH SOUP catch of the day in creamy white wine sauce (milk, fish, mollusks, celery, shellfish, sulfite)	345,-

ENTRÉES

HALIBUT TATAKI pickled daikon, chorizo mayonnaise, seaweed from Lofoten (sulfite, egg, fish, sesame, mustard)	185,-
CHESTNUT MOUSSE butter-fried brioche, lingonberries, pickled onion, cornichons, pistachios (milk, sulfite, egg, gluten)	205,-
CRAB TOAST pickled gooseberries, cucumber, dill (milk, sulfite, egg, gluten, mustard, shellfish)	235,-

MAIN COURSES

BUTTERNUT SQUASH CROQUETTE sun-dried tomatoes, butter beans, onion sauté, feta cheese (egg, gluten, milk, sulfite)	295,-
SLOW-ROASTED PORK BELLY celeriac purée, kimchi, apple, Szechuan sauce (milk, gluten, sulfite, fish, celery)	395,-
SEAFOOD RISOTTO catch of the day in a creamy risotto with garlic and chili (sulfite, milk, fish, celery, mollusks, shellfish)	425,-
GRILLED ENTRECÔTE roasted winter vegetables, béarnaise and French fries (egg, milk, gluten, fish, sulfite)	525,-

DESSERTS

SON SPA´s CHOICE OF PETITS FOURS (milk, gluten, egg, nuts)	145,-
BJØLSUND BLÅ from Rygge dairy. Apricot, Son Spa´s honey, walnuts, herbs (sulfite, milk, gluten, nuts)	165,-
CARDAMOM CRÈME BRÛLÉE lightly crushed sea buckthorn (milk, egg, sulfite)	175,-
CHOCOLATE-COFFEE MOUSSE blackcurrant sorbet, coconut (milk, egg)	185,-

APÉRETIF

Bottega Prosecco Brut	149,-/895,-
Gratien & Meyer Crémant de Loire Brut	165,-/995,-
Champagne Collet Brut	215,-/1 295,-
Hugo Spritz	189,-

OYSTERS FROM HVALER

Shallot and elderflower balsamic
(mollusks, sulfite)

85,-/pc

White wine

Georg Breuer Riesling Charm	169,-/845,-
Franck Millet Sancerre	179,-/895,-
Jean-Marc Brocard Chablis	179,-/895,-
Mar de Frades Albariño	215,-/1095,-

Red wine

Pierre Ponelle Pinot Noir	169,-/845,-
Arc du Rhône Cotes du Rhône	169,-/845,-
Fontanafredda Raimonda Barbera d´Alba	169,-/845,-
Giacosa Fratelli Barbaresco	215,-/1075,-

Rosé

Georg Breuer Spätburgunder Rosé	149,-/745,-
Minuty M Rosé	179,-/895,-

All wines contains sulfites

Non-alcoholic

Mineralvann	65,-
Ringi Eplemost	89,-
Lemonade	99,-
Passionfruit Dream	119,-